

TIEFENBRUNNER

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DESCRIPTION

SOIL

Alto Adige - DOC - South Tyrol 2022

This luminous pale yellow Chardonnay with its resplendent green reflexes offers a pleasant aroma of meadow flowers, typical for the variety, reminiscent of exotic fruits. It is slightly tangy, wellstructured as well as full bodied with a long-lasting finish.

Chalk gravel moraine soil in Cortaccia, sandy alluvial soil in Magrè

Temperature-controlled fermentation at 68 °F (20 °C) for 10 days in

concrete vats is followed by a four-month aging of the assemblage

## **MERUS**

Classic

Chardonnay



100 % Chardonnay



Fish, seafood, white meat, risotto, cheese dumplings



50.0 - 53.6 °F 10 - 12 °C



Hillside vineyards in Cortaccia, valley floor locations near Magrè 688 to 1,312 feet | 210 to 400 m



Pergola and guyot 1,416-2,832 vines/acre|3,500-7,000 v./ha Year of planting: 1982 and later



65 to 75 hl per hectare



Alcohol = 13.5 % by vol Acidity = 5.9 g/liter Residual sugar = 1.9 g/liter



up to 3 years

INFO

on the fine lees prior to bottling.

VINIFICATION





